

Spring Pea Pasta With Poached Egg

Ingredients:

- 1 medium leek
- 4 cloves of garlic
- 1 jalapeño seeded
- 1 ½ cup of frozen green peas
- 2 cups of spinach
- ½ teaspoon of dried oregano
- ½ teaspoon of dried basil or fresh
- 2 cups of Sfoglini trumpet pasta
- 1 cup of whole milk or milk alternative
- Zest of 1 lemon
- ½ cup Parmesan cheese finely shredded
- Salt and pepper to taste
- ¼ cup Ricotta cheese

Poached Egg

- 8 large free range eggs
- White vinegar
- Olive oil
- Salt flakes
- Black pepper freshly ground

Method:

1. Set pasta in a pan with salted water enough to fully submerge pasta.
2. Place leeks, spinach, chopped garlic and jalapeño in a pan and set in the oven.
3. Set your steam oven at 212 degrees, 100 percent steam and let it preheat with leek mixture inside.
4. Once your oven is preheated, remove leek mixture, insert your pasta and set a timer for 12 minutes.
5. Add your steamed vegetables in a blender with milk, Ricotta cheese and peas, blend until smooth. Season with salt and pepper.
6. Remove pasta from the oven once the timer goes off. Strain.
7. Toss pasta with sauce as needed. You'll have extra to store for another day.
8. Toss in Parmesan cheese and lemon zest.
9. Serve with extra Parmesan sprinkled on top.

Poached Egg

1. Fill a deep unperforated steam container with water and salt. Add 30 milliliters of white vinegar for every liter of water used.
2. Carefully crack the eggs into the vinegar water. Place into the steam oven and steam at 194 degrees for six minutes. With a slotted spoon, scoop egg out and place on top of pasta.
3. Garnish with some microgreens and enjoy!